

Steamed Pork Ribs with Fermented Black Beans

Recipe by:
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Serves:
4 to 6 persons

Ingredients:

300g pork spare ribs, chopped into dice size
15g ginger, julienne
1 tbsp fermented black beans
1 red chilli, chopped

Seasoning

½ tsp fish sauce
½ tsp sugar
¼ tsp salt
1 tsp rice wine
3 tbsp cornstarch
1 tbsp vegetable oil

Methods:

1. Soak fermented black beans briefly, drain and set aside.
2. Combine fermented black beans with the spare ribs. Mix well with seasonings, except the cornstarch. Add 1.5 tbsp cornstarch and mix well. Let the ribs marinate for an hour at least, or overnight.
3. Add 1.5 tbsp of cornstarch to the spare ribs. Mix till the ribs are well coated with the cornstarch.
4. Pick out the spare ribs and place on a dish. Try not to pick out the fermented black beans (if you do, 2 - 3 are fine). Place ginger and chopped chilli on top of the spare ribs. Steam the spare ribs at 100°C for 20 minutes. Serve hot.

Cooking Tips:

A beaten egg can be added to the marinade to make the ribs more tender.

Too much of fermented black beans will darken the colour of the ribs, and will also be too salty. We only use it to marinate the spare ribs and not cook it together.

By coated the spare ribs before steaming, this will seal up the juiciness of the spare ribs. The dish will not end up being too wet with gravy.

